

## SPECIAL MENU

### APPETIZERS

- Shrimps and calamari / chilli / garlic / white wine / tomato sauce / butter / dill – 46 pln
- tuna tartare / soy sauce / lime / cilantro / wasabi mayonnaise . Sesame seeds – 46 pln
- argentinian beef tartare / pickled cucumber / shallot / cognac / chorizo mayonnaise / marinated mushrooms / shredded egg yolk / parsley– 56 pln
- tuna tataki / sriracha / soy sauce / sambal / cilantro / lime – 56 pln
- lobster and tuna tartare / cherry tomatoes mayonnaise with cognac / dill / lemon – 100 pln

### MAIN DISHES

- tuna steak grilled / vegetables / basmati rice Punjabi / coconut sauce with lime / sesame seeds / cilantro – 95 pln
- udon with lobster tail / shrimps / calamari / coconut-lobster sauce / vegetables / sambal / cilantro – 120 pln
- Argentinian sirloin 200g / potato / vegetables / green pepper sauce with gorgonzola / demi-glace - 150 pln
- ½ lobster baked with hollandaise sauce and parmesan / crayfish sauce / potato / vegetables – 195 pln
- Canadian lobster / baked with hollandaise sauce / parmesan / potato / vegetables – 395 pln / kg

### SURF'N TURF

- St Jacques 200g / Gambas shrimp / crayfish sauce / potato / vegetables – 165 pln
- Argentinian sirloin 200g / Black Tiger shrimps 5 pcs / demi-glace / lobster sauce / potato / vegetables / hollandaise sauce – 180 pln
- Lobster tail / argentinian sirloin 200g / demi-glace / lobster sauce / potato / vegetables / hollandaise sauce – 220 pln
- tuna steak grilled / Black Tiger shrimps 5 pcs / lobster tail / coconut sauce / lobster sauce / potato / vegetables / hollandaise sauce – 245 pln
- Gambas shrimp / lobster tail / Argentinian sirloin 200g / demi-glace / lobster sauce / potato / vegetables / hollandaise sauce – 320 pln
- ½ lobster baked with hollandaise sauce and parmesan / Gambas shrimp / Argentinian sirloin 200g / demi-glace / lobster sauce / potato / vegetables – 390 pln

Bread and olive oil – 5 pln.

10% service charge will be added to the bill.

Dishes and fruit juice prices include 8% VAT.

Dishes with seafood, non-alcoholic beverages (except of fruit juice) and alcoholic beverages include 23% VAT.

Allergens list available on request.

We encourage you to the purchase of our delicatessen products.

## APPETIZERS

- Chicken livers pâté with burnt butter OR truffle butter – 20 pln / 25 pln
- Selection of cold cuts home-made by Chef Mariusz:
  - 3 types of matured meats 1-3 months – 12 pln
  - 3 types of seasoned meats 4-12 months – 25 pln

\*ask for the full range of our delicatessen products for purchase
- Mushroom Mun, Shitake, Enoki pickled in rice vinegar with soy sauce, sesame seeds and chilli – 19 pln
- Herring Gdynia style 100g / Lithuanian herring filet / herring meatball marinated in homemade vinegar and fried / pickled onion / baked potato / crème fraîche / with apple and pickled cucumber – 25 pln
- Chicken livers in red wine sauce / shallot / demi-glace – 19 pln
- Chicken livers with truffle paste / demi glace – 25 pln

## SOUPS

- Fish soup on salmon broth / tomatoes / marjoram / calamari / cod / clams meat – 25 pln
- Thai soup with chicken OR with shrimps / coconut milk / lemon grass / lime / cilantro – 35 pln
- Lobster soup / shrimps / cognac / dill – 38 pln

## MUSSELS

- French style - shallot / white wine / butter / fresh parsley – 45 pln
- Green curry sauce – coconut sauce with lemon grass / green curry / kafir / cilantro – 45 pln
- Thai style - coconut milk / red curry paste / lemon grass / fresh cilantro – 45 pln
- Italian style – cream / truffle paste / shallot / garlic – 45 pln
- Spanish style – gorgonzola / cream / green pepper / shallot / garlic / fresh parsley – 45 pln
- Lobster flavour - lobster stock / butter / cream / dill / cognac – 65 pln

## SALADS

- a'la Cesar – chicken / salami picante / anchovy dressing / chicory / parmesan / capers – 42 pln
- seafood – shrimps / calamari / honey-mustard vinaigrette / bellpepper / marinated cactus / edamame – 45 pln

Bread and olive oil – 5 pln.

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## FISH AND SEAFOOD

- Risotto with shrimps / calamari / courgette / crawfish sauce / green peas / green beans / brandy / dill – 45 pln
- Sea bream in honey and jalapeno (300g) / basmati rice / vegetables – 45 pl
- Halibut / coconut sauce / lemon grass / potato / courgette / edamame / pak-choy / cilantro – 65 pln
- Curry Tikka Masala / shrimps / calamari / vegetables / basmati rice Punjabi / cilantro / mango chutney / papadum – 62 pln
- Chow Mein noodles / crayfish sauce / lemon grass / pepper / pak-choy / courgette / shrimps / calamari / sambal / cilantro / marinated ginger – 65 pln

## MEATS

- Goose stomachs in mushroom sauce / bay bolete / cream / courgette / Silesian noodles / parsley – 38 pln
- Curry with fried chicken / vegetables / basmati rice Punjabi / cilantro / mango chutney / papadum – 43 pln
- Lo Mein noodles with chicken / demi-glace / cream / coconut sauce / bell pepper / courgette / pak-choy / sesame seeds / sambal / cilantro – 43 pln
- Beef cheek / demi-glace / potato / glazed beetroot / hollandaise sauce – 56 pln

## VEGETARIAN

- Vegan curry – vegetables / basmati rice Punjabi / cilantro / mango chutney / papadum – 38 pln
- Vegan risotto / boletus / truffle paste / courgette / broccoli / sugar peas / edamame / parsley – 46 pln

## KIDS MENU

- Noodles in tomato sauce – 19 pln
- Chicken pieces in cream sauce / potato / green peas / green beans – 25 pln
- Cod pieces / potato / green peas / green beans – 25 pln

Bread and olive oil – 5 pln.

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